

MUSEUM OF FINE ARTS ST. PETE

Blue Hawaii

For our October Virtual Cocktails & Collection, the signature cocktail is the Blue Hawaii. Make the drink a couple of hours ahead of time to enjoy during the event.

Ingredients:

3/4 ounce vodka
3/4 ounce light rum
1/2 ounce blue curaçao
1/2 cup pineapple juice
1 ounce sweet and sour mix*
Garnish: pineapple wedge

Instructions:

- 1) Add vodka, light rum, blue curaçao, pineapple juice and sweet-and-sour mix into a shaker with ice and shake until well-chilled. (Or blend all ingredients with ice in a blender.)
- 2) Strain into a Hurricane glass over crushed ice. (Or pour from blender into glass with no additional ice.)
- 3) Garnish with a pineapple wedge and cocktail umbrella. Enjoy!

*Sweet-and-sour mix: combine 1 part sugar with 1 part water. Add fresh lime juice to taste.

Or enjoy a mocktail version.

Pineapple & Lime Mocktail

Ingredients:

1 tsp honey
small bunch coriander leaves
1 lime, juiced

1 cup pineapple juice
1/2 cup tonic water
Garnish: lime or pineapple wedge

Instructions:

- 1) Chop the coriander leaves and place in a cocktail shaker with the lime juice, 1 cup pineapple juice and a handful of ice. Shake together until the outside of the shaker feels cold.
- 2) Strain into a glass, add extra ice cubes and ½ cup of tonic water.
- 3) Garnish with a lime or pineapple wedge. Cheers!